

LOT

BUSINESS UNUSUAL



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WELLINGTON



INTRODUCTION

Surprise yourself at QT Wellington, a significant fusion of expressive and luxurious art, technology and indulgence. Based in the Nation's creative capital, QT Wellington is a warm invitation to explore and define one of New Zealand's most eclectic collections of art and character. This is the ideal hub for cultural connoisseurs from around the world, framed in designer opulence and showcased at a gallery opening that never closed. We're eager to see what you will bring.



THE TAMBURINI ROOM

Black is the new black and versatility is king in the carefully lit and art-lined Tamburini Room.

Another exceptional choice for the astute event organiser, the Tamburini Room offers a spacious meeting area with built-in projection screen for up to 90 cocktail-drinking guests. Whether planning a fashion show, Casino Royale soiree, theatre style conference or private art auction, the canvas is blank as far as possibilities go.

An added advantage is the ability to breakout into the hotel's stunning lobby space and the choice of upscale canapés, gourmet dinners and customisable beverage packages. Whether you're hosting a private soiree, or wine and dining clients.

The Tamburini Room is a versatile space that can be set up as classroom, cocktail, theatre, u-shape, banquet or boardroom.

30

BOARDROOM

35

U-SHAPE

90

COCKTAIL

90

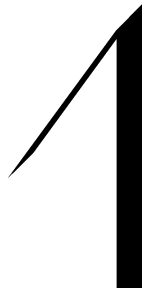
THEATRE

60

BANQUET

40

CLASSROOM



THE SENNA ROOM

Magnificent lighting meets a dark and stormy palette. A space to get down to business with more than a little style.

Breaking out into a generous pre-function lobby space, the Senna Room is splendidly fashionable and pleasing to the eye. Follow your presentation, meeting or pow wow with a five-course degustation and a Negroni in hand.

A built-in projection screen completes the room for up to 70 guests, and with classroom, cocktail, theatre, u-shape, banquet or boardroom setup available, you decide which configuration best suits your event.



- 24

BOARDROOM
- 24

U-SHAPE
- 70

COCKTAIL
- 60

THEATRE
- 30

CLASSROOM
- 40

BANQUET

THE BILLIARDS ROOM

Enter a secret hideaway where rich mahogany and plush furnishings play host to old school charm. If you are on the hunt for a venue with old time class, an air of exclusivity and two full sized billiards tables, the downright charismatic Billiards Room could be for you.

From intimate banquets and shared feasts of medieval proportions to lavish secret meetings, buck's nights and persuasive parties, this special enclave can host up to 24 delegates for those who want to sit and dine, and up to 80 for cocktail partygoers.

Whether you're getting down to business, wining and dining clients or simply looking for a unique event experience, the Billiards Room is an adaptable space with cocktail, banquet or boardroom setup available.



80

COCKTAIL

24

BANQUET

16

BOARDROOM



HOT SAUCE

This ain't no boardroom setting. Hot Sauce is the spot that really brings the fire. Whether for fashion shows or private parties, the scarlet mood lighting and club vibe make for a rare backdrop. With an Asian-inspired menu, cutting-edge cocktails, tight tunes and an electric feel, this is an intimate bar and restaurant for those looking to redefine where a meeting or event should be held.

Is a bar takeover out of the question for your next gathering? It shouldn't be. Who are your closest 180 friends? Hot Sauce is able to host up to 180 guests for private events cocktail style.

180

COCKTAIL

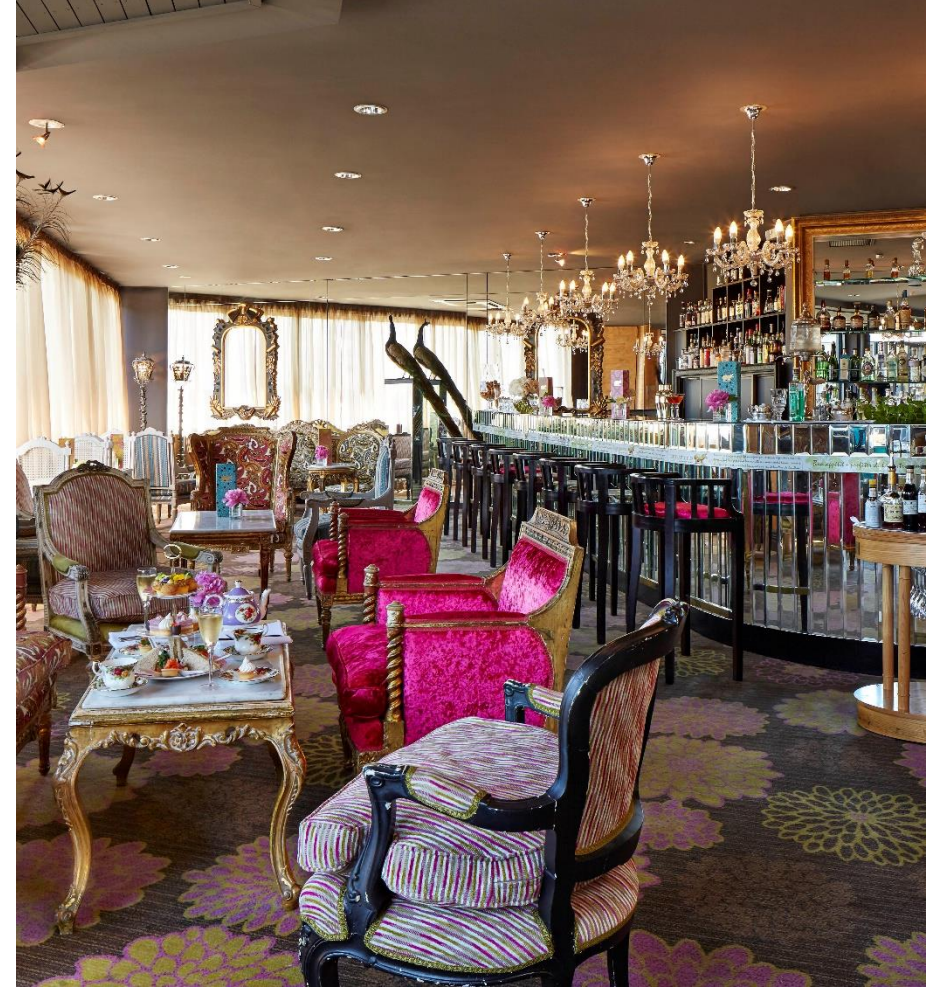
95

BANQUET

HIPPOPOTAMUS

Whether it's black tie, short dress or shimmering gown, Hippopotamus will turn it up a notch. With its harbour views and penchant for leaving a lasting impression, this vivid locale can accommodate all your ball, banquet, spread, high tea or colourful wedding needs.

The charming Hippopotamus adventure is one of upscale French-inspired dining, indulgent comfort food, an enviable wine list and impossible-to-say-no-to cocktails. From menu suggestions to bubbly top-ups and a cheeky smile, our friendly team is here to help your memorable meeting or exclusive dinner service run as smooth as silk. Inspire a memorable Wellington meeting or event by hosting an exclusive dinner party at Hippopotamus. It's bound to be a scrumptious affair.



5

180

COCKTAIL

70

BANQUET



LE SALON

Scantly clad artworks, mirrored walls and a chandelier. Decadent spreads, floral displays and candlelit table tops. This is a space that's confident in its presentation.

A luxurious private dining room for those looking to impress and influence, Le Salon is located at Hippopotamus Restaurant, seats 8 to 12 guests and offers upscale, French-inspired menus; as well as a range of gourmet morning and afternoon tea menus.

With boardroom and private dining setup available, Le Salon is the perfect space to host a first-class feast in complete privacy or a business meeting away in a designer enclave.

10

BOARDROOM

10

PRIVATE
DINING



■

CONFERENCE & MEETING ROOM CAPACITIES

■

	BANQUET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
THE TAMBURINI ROOM	60	90	40	90	35	30
THE SENNA ROOM	40	60	30	70	24	24
THE BILLIARDS ROOM	25	-	-	80	-	16
HOT SAUCE	95	-	-	180	-	-
HOT HOUSE	8	-	-	-	-	14
HIPPOPOTAMUS	70	-	-	180	-	-
LE SALON	-	-	-	-	-	12



BREAKFAST OPTIONS

Breakfast includes tea, coffee
and juice station

Plated Breakfast \$42PP, choose 2

Networking Breakfast \$42PP, served as breakfast
buffet canapés

Continental Buffet Breakfast \$39PP, minimum
20pax

PLATED

Choice of 2

Overnight porridge
House made granola
Smashed avo
Bacon & egg butty
Creamy mushroom

NETWORKING CANAPÉS

Quiche Lorraine, leek, cheese, bacon
Roast tomato tart, goat's cheese, balsamic, pesto
Arancini, mushroom, truffle, parmesan, aioli
Smashed avo, corn patty, sprouts, crispy paprika chickpeas
Canelés Bordelais
Chocolate mousse choux

CONTINENTAL BUFFET

Charcuterie board
Cheese board
Selection of pastries
Fruit plates
Fruit bowl
Banana bread
House made brioche
Mayo hard-boiled eggs
House made granola
Yoghurt
House made preserves
Breads

PLEASE NOTE THAT WHILE WE WILL ALWAYS STRIVE TO MEET YOUR NEEDS, OUR KITCHENS DO COOK WITH GLUTEN AND DAIRY THUS WE CANNOT GUARANTEE 100% DIETARY REQUIREMENTS OF THIS NATURE.

DAY DELEGATE PACKAGES

GROUPS OF 30+

Half Day \$85PP

Full Day \$98PP

GROUPS UNDER 30

Catering package \$89PP

Minimum spends apply per venue

SAMPLE MENU

Arrival Tea & Coffee

L’Affare coffee & T Leaf tea selection

Morning Tea

L’Affare coffee & T Leaf tea selection

Choice of two tea break items:

Quiche Lorraine, leek, cheese, bacon

Arancini, mushroom, parmesan, truffle, aioli

Prosciutto bagel, dill, cucumber, mascarpone

Avocado mousse, tomato salad, sprouts, chickpeas

Orange Madeleine, white chocolate, candied citrus

Hazelnut dacquoise, ganache, salted caramel, puffed rice

Crème brûlée chou

Light Lunch

All items, served buffet style:

Roast chicken sandwich, aioli, pesto, rocket, parmesan

Smoked salmon sandwich, cucumber, citrus, cream cheese

Bulgur tabbouleh, tomato, mint, chickpeas, cos

Mixed leaves, crisp vegetables, coconut & mustard dressing

Afternoon Tea

L’Affare coffee & T Leaf tea selection

Choice of two tea break items, as above



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HEARTY LUNCH

AFTER SOMETHING MORE?

Hearty lunch \$65PP
 or
 Upgrade your Day Delegate Package +\$35PP

SAMPLE MENU

All items included

Hot

120g beef eye fillet, watercress, peppercorn sauce
 Market fish, salsa verde, lemon, crispy vegetable
 Spice roasted cauliflower, beetroot hummus, kale crisp

Sides

Agria potato gratin, rosemary, cheese
 Charred broccoli, almond, preserved lemon dressing

Dessert

Hazelnut dacquoise, ganache, salted caramel, puffed rice
 Lemon meringue tart, candied citrus
 Tiramisu éclair, tonka mascarpone



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CANAPÉS BY QT

4 items \$32 PP
 6 items \$48 PP
 8 items \$64 PP
 Substantial \$10 per item

Service times to be discussed with your event coordinator

SAVOURY

Mini QT signature beef burger, smoked cheese
 Beef tartare, hash brown, cured yolk, herbs
 Burnt honey cured salmon, dill crème fraiche, buckwheat, salmon roe
 Arancini, mushroom, truffle, parmesan, aioli
 Smashed avo, corn patty, sprouts, crispy paprika chickpeas
 Roast tomato filo tart, goat's cheese, balsamic, pesto
 Blue cheese puff, honey, walnuts
 Po'boy bao, beer battered fish, tartare sauce, lettuce
 Pork rillettes, garlic crostini, paprika, sesame, pickle

SWEET

Tiramisu éclair, tonka mascarpone
 Orange madeleine, white chocolate, candied citrus
 Hazelnut dacquoise, ganache, salted caramel, puffed rice

SUBSTANTIAL

Bulgur tabbouleh, tomato, chickpeas, mint, cos
 Quiche Lorraine, leek, bacon, cheese
 Roasted beetroot, Clevedon buffalo curd, herbs, preserved lemon
 Fried chicken, kimchi, sriracha mayo, spring onion

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DINNER BY QT

SET TWO COURSES \$89PP

Choice of 1 entrée & 1 main or 1 main & 1 dessert for all guests

SET THREE COURSES \$109PP

Choice of 1 entrée, 1 main, 1 dessert for all guests

FEASTING STYLE \$139PP

Served in the middle to share

ENTRÉE

Mushroom risotto, truffle, parmesan, chives

Burnt honey cured salmon, compressed cucumber, puffed buckwheat, dill crème fraiche

Beef tartare, cured yolk, house made brioche toast

MAIN

200g eye fillet, agria mousseline, kumara crisp, peppercorn sauce, watercress

Steamed market fish, salsa verde, preserved lemon, greens

Spice roasted cauliflower, super seed mix, beetroot hummus, kale crisp, hazelnut

DESSERT

Hazelnut dacquoise, chocolate ganache, salted caramel, puffed rice

Tiramisu choux, coffee gel, walnut praline, tonka mascarpone

Lemon meringue pie, fresh citrus, torched Italian meringue, candied lemon

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**PARTY
STARTING
PACKAGES**
BEVERAGE PACKAGES

ON THE QT

Stone Paddock Sauvignon Blanc
 Stone Paddock Rose
 Stone Paddock Scarlet Blend
 Bandini Prosecco

Tuatara beer selection
 Heineken
 Soft drinks & juices

1 HOUR \$35 PP
2 HOURS \$46 PP
3 HOURS \$56 PP
4 HOURS \$65 PP

THE PREMIUM

TW Reserve Chardonnay
 Mahi Sauvignon Blanc
 Mahi Rose
 Redmetal Syrah
 Margrain Pinot Noir
 Bandini Prosecco

Tuatara beer selection
 Heineken
 Soft drinks & juices

1 HOUR \$42 PP
2 HOURS \$58 PP
3 HOURS \$68 PP
4 HOURS \$80 PP

THE LUXURY

Paritua Willow Chardonnay
 Dicey Pinot Gris
 TW Carmenere
 Man O War Pinque Rose
 Nanny Goat Pinot Noir
 Amisfield Brut

Tuatara beer selection
 Garage Project beer
 Heineken
 Soft drinks & juices

1 HOUR \$50 PP
2 HOURS \$62 PP
3 HOURS \$72 PP
4 HOURS \$88 PP

*Products subject to change due to availability



STAY A WHILE

Welcome to your private viewing where art meets soul. With abstract lines and playful patterns, we're setting you up for eclectic dreams. Your Wellington hotel room is surrounded by urban hills and harbour views, landscapes of true visual indulgence. In a capital alive with expressive aesthetic, here you can let it soak in. This unusual accommodation in Wellington is your own creative hideaway.



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